

Amendments to the Specification

On page 1, at line 3 after the Title, and before Description, please insert the following new cross referencing paragraph:

This application is a continuation of U.S.S.N. 09/897,986 filed July 5, 2001, which claims benefit to the filing date of Italian Application No. MI2000 A 002832, filed December 27, 2000, all of which are hereby incorporated by reference.

Please replace the paragraph heading on page 1, line 4 with following amended paragraph heading:

DESCRIPTION BACKGROUND OF THE INVENTION

Please add the following new paragraph heading at page 1, line 19 (before “The main object of this invention...”):

SUMMARY OF THE INVENTION

Please delete the paragraph beginning at page 1, line 24, which starts with “This object is achieved by the sauce according to claim 1...”

Please add the following new paragraph heading on page 1, line 30 (before “In this view, the sauce of the invention...”)

DESCRIPTION OF THE PREFERRED EMBODIMENT

Please add the following new paragraph on page 2, line 10 (before “Here some examples are given”)

By way of further explanation, the sauce of the present invention contains balsamic vinegar of Modena as its main ingredient. The sauce may also contain thickening agents to add consistency to the vinegar, and sugars to soften the acid taste of the vinegar. The thickening agent may be based on modified starch and xanthan gum. The sauce may also contain flavoring bases to give a specific aroma or flavor, such as meat flavoring, pepper flavoring, oregano flavoring to give a taste of pizza, and crustaceans powder or shrimp flavor to give a taste of fish. The flavorings may also be rosemary, onions, and garlic. The sauce may contain at least 40% balsamic vinegar of Modena, along with sugars, modified starches and xanthan gum.

Please replace Example 8 on page 4, lines 9-14 with the following Example 8:

Example 8

Balsamic vinegar of Modena sauce

~~Salted base~~

List of ingredients: with a salted base includes: balsamic vinegar of Modena, sugar, dehydrated glucose syrup, dextrose, lactose, maltodextrin, modified starch, xanthan gum as stabilizer.

Please replace Example 9 on page 4, lines 16-22 with the following Example 9:

Example 9

~~Sweet base~~

Balsamic vinegar of Modena sauce

Water

List of ingredients: with a sweet base includes: balsamic vinegar of Modena, sugar, dextrose, lactose, dehydrated glucose syrup, maltodextrin, water, modified starch, ~~xanthan gum as stabilizer.~~

Please replace Example 10 on page 4, lines 24-33 with the following Example 10:

Example 10

Flavouring base

Balsamic vinegar of Modena sauce

Water

Flavouring preparation, taste of fish

List of ingredients: with a fish flavoring includes: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dehydrated glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, modified starch, flavours, powdered crustaceans (crayfish, crabs), xanthan gum as stabilizer.

Please replace Example 11 on page 5, lines 1-9 with the following Example 11:

Example 11

Flavouring base

Balsamic vinegar of Modena sauce

Water

Flavouring preparation, taste of meat

List of ingredients: with a meat flavoring includes: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dehydrated glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, modified starch, aromas, xanthan gum as stabilizer.

Please replace Example 12 on page 5, lines 11-19 with the following Example 12:

Example 12

Flavouring base

Balsamic Another embodiment of the flavored balsamic vinegar of Modena sauce

Water

Flavouring base, list of ingredients: includes: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dehydrated glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, aromas, modified starch, xanthan gum as stabilizer.

Please replace Example 13 on page 5, lines 21-29 with the following Example 13:

Example 13

Flavouring base

Balsamic Yet another embodiment of the flavored balsamic vinegar of Modena sauce

Water

Flavouring base, list of ingredients: includes: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dehydrated glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, modified starch, flavours, xanthan gum as stabilizer.

Please replace the Abstract of the Disclosure paragraph on page 8 with the following amended paragraph:

A sauce for alimentary use containing, as main ingredient, balsamic vinegar of Modena, combined with thickening agents and sugars. The balsamic sauce ~~according to the invention~~ offers the advantage of imparting the taste of vinegar directly to those foods, on which regular balsamic vinegar of Modena is not suitable for its high level of acidity and its high fluidity.